

FAKE IT TILL YOU MAKE IT

SNOW-MADE ICE CREAM

MATERIALS:

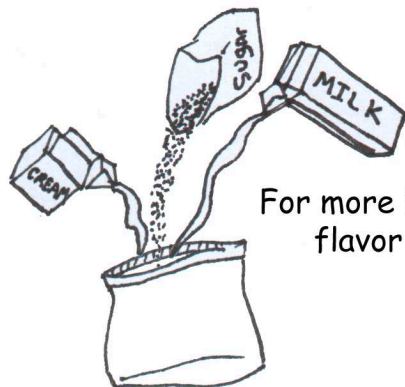
- Milk/Half and Half/Cream (or a combination)
- Flavor (vanilla, melted honey, ginger, chili, mustard...experiment)
- Sugar
- Salt
- Snow
- 2 bags

THEORY:

The salt raises the melting temperature of the snow and, in doing so, it starts to suck heat from materials it's in contact with. When you mix the salt and the snow together in the outer bag, the inner bag with your future ice cream is super-cooled.

STEPS:

1.



Mesure out your ingredients and put them in your first bag:
1/2 cup dairy
1/2 teaspoon of flavor
1 tablespoon sugar

Mix the ingredients and seal your first bag tightly

For more ice-cream - multiply these quantities, for stronger flavor - add more of your desired flavoring agent(s).
Experiment!

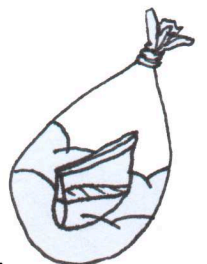
2.

Put snow in your second bag and add plenty of salt



3.

Put your first bag into the second. Seal up the second bag and gently churn/mix/massage the bags until the ice cream mixture becomes solid.



* wear gloves/mittens

4.

Remove the ice cream from the first bag.

Enjoy.
Repeat.
Experiment.

